

[54] **SOY CHEESE SPREAD AND PROCESS FOR PREPARING SAME**

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[57] ABSTRACT

A soy cheese spread having excellent spreadability, oral melting and flavor characteristics is made by admixing a soy cheese, prepared by fermenting soy milk with a lactic acid-forming cheese starter culture to form a curd, with an edible oil or fat, a cheese emulsifying melting salt, and water and then vigorously agitating this mixture at an elevated temperature to liquefy and homogeneously emulsify the ingredients thereof and thereby form a product having a paste-like consistency.

8 Claims, No Drawings